

IGT Toscana Rosso

“Rubisco”, organic, no added sulphites



Vineyard height: 300 m a.s.l.

Vines per hectare: 7,900

Type of soil: loamy, with sands and gravels of alluvial origin

Vineyard exposure: South

Grapes: 100% Syrah

Production:

Grapes per hectare: 70 quintals

Yield in wine: 70%

Bottles per year: 4,000

Features & Combinations

Vinification: manual harvest, fermentation in stainless steel tanks at a controlled temperature to preserve the primary aromas, until the sugars are exhausted, in 8-10 days. Extraction of color and aromas by wetting the cap of skins with the must / wine. Maceration of the skins for another 8-12 days, then racking and separation of the wine from the press. Malo-lactic fermentation follows for 20 days.

Refinement: maturation of the wine in stainless steel tanks for 2 months on the fine lees. This is followed by racking, filtration and bottling without adding sulphites. The refinement in the bottle takes place at a controlled temperature of 12 ° C, for at least 2 months before being released for consumption.

Visual examination: intense purple red.

Olfactory examination: strong aromas of ripe red fruits, syrup and spices.

Taste examination: young, full-bodied and pleasant to drink; notes of ripe red fruits.

Service: serve at a temperature of 16-18 ° C, in a tulip glass. Due to the absence of sulphites, it is preferable to consume the wine after opening the bottle.

Pairings: first courses with sauces and game, cured meats, vegetables, fresh and aged cheeses such as pecorino.